



JIMMY GARCIA

Event and Venue
CATERING

Bowl Food Menus
spring/summer 2024

Vegan (vg)

HOT

'Memories of Brick Lane'

Roast spiced cauliflower, crispy leaves, curried cauliflower puree, pickled shaved purple romanesco (GF)

'Summer Squash Risotto'

Ancient grain risotto, summer squash puree, squash seed pistou, squash skin crumb, chive oil, nasturtium

'Caponata'

Aubergine and celery caponata, carta di musica, pickled romero peppers, micro basil

'Carrot Gold'

Roast heritage carrots, toasted pistachio dukkah, coconut and coriander yoghurt, sumac, wild rocket (GF)

COLD

'Nutbourne Tomatoes'

Sussex heritage tomatoes, Willy's cider vinegar and tomato vine dressing, marinated olives, pickled pink onions, Brixton focaccia croutons

'Tokyo Tartare'

Cucumber and Asian radish tartare, wasabi, mirin, shaoxing, soy vegan mayo, pickled shallot, Thai basil, crispy lilliput capers (GF)

'Root to Tip Carrot'

Compressed heritage carrot, orange gel, carrot top emulsion, one man's treasure carrot peel crisps, carrot, chervil and hazelnut dressing (GF)

'The Whole Beet and Root'

Roast and pickled beetroot salad, golden beetroot gel, beetroot leaf oil, beetroot vinegar dressing, pickled candied discs, castelfranco (GF)



Vegetarian (v)

HOT

'Crispy Courgettes'

Crispy and roasted heritage courgettes, whipped English feta, mint and lemon dressing, pickled chilli, pomegranate

'Heritage Cauliflower'

Roast heritage cauliflower, caper and toasted hazelnut brown butter dressing, cider vinegar, smoked almond dukkah (GF)

'Return of the Mac'

Truffled wild mushroom mac and cheese, aged Comte and Tunworth bechamel, crispy shallots, chives, chive oil

'Sunshine Gnocchi'

La Latteria whipped lemon ricotta, toasted gnocchi, fresh peas and broad bean, gremolata, candied sunflower seeds

COLD

'Sussex Tomatoes'

Nutbourne tomatoes, ricotta stuffed ciliegine, black fig vinegar, basil cress (GF)
10 mile

'Oxford Blue and Figs'

London honey glazed figs, Oxford Blue mousse, frisee, candied walnuts (GF)
10 mile

'Forest Floor Parfait'

Mushroom parfait, zero waste croutes, pickled brown beach, quince jelly, nettle pesto

'Celeriac Waldorf'

Salt baked celeriac waldorf, pickled celery, blue murder, black grapes, candied pecan, fresh apple (GF)

'Chinn Farm classic'

Wye Valley asparagus, lemon emulsion, soft boiled quail egg, tendril shoots, brown butter sourdough crumb



Fish

HOT

'Fish and Crisps'

Roast Cornish cod, squid ink tartare, new potato crisps, salt and vinegar powder, samphire (GF)

'King of the Sea'

Hand dived Orkney scallop, bottarga and grapefruit butter, sea rosemary (GF)

'The London Fishcake'

Moxon's Earlsfield smoked trout and Secret Smokehouse mackerel fishcake, mango chilli and lime salsa, Asian pickles, gochugaru emulsion

10 mile

'Scallop and London Crudo'

Scallop crudo, London Cru katsuobushi cream, dill oil, granny smith, chervil, sea herbs (GF)

10 mile

'Sicilian Crispy Squid'

Crispy squid, toasted sesame and sage, confit garlic and rosemary emulsion

COLD

'Crab and Chicken Toast'

White Cornish picked crab, pickled apple, sea purslane, rock samphire lemon emulsion, chervil, crispy chicken skin (GF)

'Nordic Salmon'

Moxon's hot smoked salmon, shaved fennel, dill and horseradish creme, rye bread croutons, pickled cucumber, foraged sea herbs

10 mile

'Cornish Sea Bream Crudo'

Wild Sea bream, XO dressing, pink pickled turnip, shiso, chilli, wonton cracker, torched lime

'Salmon on the Rocks'

East London Liquor whiskey cured salmon tartare, citrus dressing, coriander hung yoghurt, pickled carrot discs (GF)

10 mile

'Sea Trout Poke'

Sea trout, compressed pineapple and chilli dressing, furikake Japanese rice, toasted sesame (GF)

'Cornish Lobster Cocktail'

Cornish lobster, smoked paprika emulsion, red gem lettuce, pickled shallot rings, sun drenched cherry tomatoes, *Exmoor caviar (+£3)* (GF)

Supplement £6

Meat

HOT

'Steak and Potatoes'

Rare roast sirloin, duck fat rosti, broccoli puree, peas, fresh horseradish (GF)

'Sticky Singapore Pork'

Sticky gochujang pork belly, Singapore slaw, lime and coriander hung yoghurt, toasted sesame, coriander cress

'Souk Lamb'

Slow braised spiced lamb shoulder, smoked aubergine puree, harissa couscous, toasted pine nuts, spiced lamb jus

COLD

'Home Cure Carpaccio'

House bresaola, smoked bone marrow emulsion, Parisienne mushroom, Old Winchester, seeded cracker

'British Caesar'

Sliced corn-fed chicken breast, crispy chicken skin, Sussex Charmer, baby gem, brown butter panko, house cured sardine, caesar dressing

'King Peter and His Ham'

Smoked ham hock, Tempus King Peter ham, rhubarb gel, crackling crumb, violet mustard emulsion (GF)

'Tea Smoked Duck'

Assam smoked duck breast, gochujang spiced slaw, peanut rayu, purple shiso

'Tuscan Fowl'

Roast guinea fowl breast, sun-dried tomato pesto, orzo, toasted pine nuts, basil emulsion

'Italy in Acton'

La Latteria stracciatella, Tempus King Peter ham, fresh paraguayo, mint and chilli dressing (GF)





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C A T E R I N G

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